



SOMMER

BREAD

A Selection of Our House Baked Breads with Shio Kombu Butter

CANAPÉ

36 Month Comté Cheese Cornet with Madeira Gelée

APPETISER

Wild Caught Tai Kobujime with Amela Tomato, Yellow Peach and Myoga

MAIN

Roasted Turbot from Brittany with Young Leeks and Vin Jaune

OR

Quail Stuffed with Champignon De Paris, Mitteau Foie Gras and Sarawak Pepper

DESSERT

Caramelised Pecan Parfait with Brown Butter, Oloroso Sherry and Earl Grey

MIGNARDISES

DISCOVERY LUNCH MENU \$108

WINE PAIRING \$98

SUPPLEMENTARY COURSE-

APRICOT \$28



LEWIS BARKER

Menu available for lunch only (Wed-Sat)

Our menu is designed to be ordered by all guests at the table to optimize the overall dining experience

All prices are subjected to GST & Service Charge